



EN PLEIN AIR

PH 3.4

Alc 12%

Varietal: Pinot Noir

AVA: Willamette Valley

Fermentation: NBD

En Plein Air is a unique and unconventional expression of Pinot Noir. The grapes are hand harvested and processed with 0 sulfur. The wine is hand crafted being split up into four separate fermenters. Each fermenter is vinified separately in order to achieve the various expressions of Pinot Noir. Each lot is then carefully blended together: white, rosé, red and a small lot of carbonic macerated pinot noir vinified in the vineyard to layer the various expressions that can be created through using a single varietal. The resulting wine is aged in a mix of neutral barrels and glass *Bonbonnes* and is bottled with minimal use of SO₂ to allow the purity of pinot Noir and its diverse faces to surface.

ROSÉ "Canvas of the Valley"

PH 3.1

Alc. 11%

Varietal: Pinot Noir

AVA: Willamette Valley

Fermentation: Native

This Rosé of Pinot Noir is farmed and hand harvested specifically to showcase the increased finesse and elegance of Willamette Valley's most northern high elevation vineyards. Full clusters are processed with 0 sulfur and directly pressed into small stainless steel fermenters to retain low temperatures. The Pinot noir must is fermented slowly over 3 months by native yeast obtained through the grapes in the vineyard. The rosé is un-fined and receives a light dose of sulfur upon completion to retain the purity and freshness in bottle.

NEBBIOSO

PH 3.25

Alc 12.5

Varietal: Mountainous Field Blend

AVA: Willamette Valley

Fermentation: Carbonic

Utilizing old vines Nebbioso was created in response to the original vineyards planted in the Willamette Valley. This project is an elixir of creativity created to find the space between white, red, red and rosé through co-fermented field blends. Hand harvested, the fermentation is started in the vineyard Nebbioso through a 21 day period of carbonic maceration followed by 10 days of extraction in the cellar. The wine is fermented naturally by native yeast obtained through the grapes in the vineyard and is un-fined and unfiltered capturing the purity of Oregon.